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J. DESSERTS (PUDDING AND OTHER DESSERTS) No. 0 (1)

Card No.

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**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 001 01**  
**APPLE CRISP (PIE FILLING & COOKIE MIX)**

**Yield** 100

**Portion** 1 Piece

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
190 cal	34 g	1 g	7 g	12 mg	103 mg	30 mg

**Ingredient**

PIE FILLING,APPLE,PREPARED  
 COOKIE MIX,OATMEAL  
 MARGARINE,SOFTENED

**Weight**

18 lbs  
 6-3/4 lbs  
 1 lbs

**Measure**

2 gal 1 qts  
 2 cup

**Issue**

**Method**

- 1 Place 10-1/2 pounds of the pie filling in each pan.
- 2 Combine oatmeal cookie mix with margarine.
- 3 Sprinkle 3 pounds 13 ounces of oatmeal-margarine mixture evenly over apples, in each pan.
- 4 Using a convection oven, bake at 350 F. for 30 minutes or until top is bubbling and lightly browned on low fan, open vent.
- 5 Cut 6 by 9. Serve with serving spoon or spatula.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 002 00**  
**VANILLA SOFT SERVE ICE CREAM (DEHY)**

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
166 cal	40 g	1 g	0 g	1 mg	71 mg	29 mg

**Ingredient**

ICE MILK-MILKSHAKE,DEHYDRATED,VAN  
 WATER

**Weight**

10 lbs  
 20-7/8 lbs

**Measure**

2 gal 2 qts

**Issue**

**Method**

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
- 2 Chill 4 to 24 hours in refrigerator to 35 F. to 40 F.
- 3 Stir until smooth. Pour mixture into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. Freeze to a temperature of 18 F. to 22 F., about 10 minutes or until product can be drawn with a stiff consistency that will hold a peak.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 002 01**  
**CHOCOLATE SOFT SERVE ICE CREAM (DEHY)**

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
166 cal	40 g	1 g	1 g	1 mg	168 mg	29 mg

**Ingredient**

ICE MILK-MILKSHAKE,DEHYDRATED,CHOC  
 WATER

**Weight**

10 lbs  
 20-7/8 lbs

**Measure**

2 gal 2 qts

**Issue**

**Method**

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
- 2 Chill 4 to 24 hours in refrigerator until 35 F. to 40 F.
- 3 Stir until smooth. Pour mixture into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. Freeze to a temperature of 18 F. to 22 F., about 10 minutes or until product can be drawn with a stiff consistency that will hold a peak.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 002 02**  
**CHOCOLATE MILK SHAKE (DEHY MIX)**

Yield 100

Portion 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
166 cal	40 g	1 g	1 g	1 mg	169 mg	29 mg

**Ingredient**

ICE MILK-MILKSHAKE,DEHYDRATED,CHOC  
 WATER

**Weight**

10 lbs  
 25-1/8 lbs

**Measure**

3 gal

**Issue**

**Method**

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
- 2 Chill 4 to 24 hours in refrigerator until 35 F. to 40 F.
- 3 Stir until smooth. Pour mixture into top hopper of milk shake mix machine, according to manufacturer's directions. Freeze to a temperature of 27 F. to 30 F., about 10 minutes.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 002 03**  
**STRAWBERRY SOFT SERVE ICE CREAM (DEHY)**

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
176 cal	43 g	1 g	0 g	1 mg	71 mg	33 mg

**Ingredient**

ICE MILK-MILKSHAKE,DEHYDRATED,VAN  
 WATER  
 STRAWBERRIES,FROZEN,THAWED  
 FOOD COLOR,RED

**Weight**

10 lbs  
 17-1/4 lbs  
 6-1/2 lbs  
 1/8 oz

**Measure**

2 gal 1/4 qts  
 2 qts 3-1/2 cup  
 1/8 tsp

**Issue**

**Method**

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
- 2 Chill 4 to 24 hours in refrigerator to 35 F. to 40 F. Crush strawberries; red food coloring may be added.
- 3 Stir until smooth. Pour mixture into top hopper of soft serve ice cream freezer; remove mix feed and air control units. Start dasher motor; turn on refrigeration according to manufacturer's directions. Stir occasionally. Freeze to a temperature of 18 F. to 22 F., about 10 minutes or until product can be drawn with a stiff consistency that will hold a peak.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 002 04**  
**VANILLA MILK SHAKE (DEHY MIX)**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
166 cal	40 g	1 g	0 g	1 mg	72 mg	29 mg

**Ingredient**

ICE MILK-MILKSHAKE,DEHYDRATED,VAN  
 WATER

**Weight**

10 lbs  
 25-1/8 lbs

**Measure**

3 gal

**Issue**

**Method**

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
- 2 Chill 4 to 24 hours in refrigerator to 35 F. to 40 F.
- 3 Stir until smooth. Pour mixture into top hopper of milk shake machine, according to manufacturer's directions; freeze to a temperature of 27 F. to 30 F.

**BAKED APPLES**

Yield 100

Portion 1 Serving

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
207 cal	51 g	0 g	1 g	2 mg	34 mg	11 mg

**Ingredient**

APPLES,COOKING,FRESH,UNPEELED  
 SUGAR,GRANULATED  
 CINNAMON,GROUND  
 SALT  
 WATER,ICE  
 BUTTER

**Weight**

28-1/8 lbs  
 7 lbs  
 1/8 oz  
 1/4 oz  
 5-1/4 lbs  
 4 oz

**Measure**

100 each  
 1 gal  
 1/3 tsp  
 1/8 tsp  
 2 qts 2 cup  
 1/2 cup

**Issue**

33-1/8 lbs

**Method**

- 1 Score apples once around middle to prevent bursting. Place apples on pans.
- 2 Mix sugar, cinnamon and salt thoroughly.
- 3 Combine with water and butter or margarine. Pour 1-1/2 quarts of syrup over apples in each pan.
- 4 Using a convection oven, bake at 325 F. for 30 minutes or until tender on low fan, closed vent. Baste occasionally.
- 5 Serve each apple with 2 tablespoons syrup.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 003 01**  
**BAKED APPLES WITH RAISIN NUT FILLING**

**Yield** 100

**Portion** 1 Serving

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
264 cal	58 g	1 g	5 g	2 mg	35 mg	16 mg

**Ingredient**

APPLES,COOKING,FRESH,UNPEELED  
 RAISINS  
 PECANS,CHOPPED  
 SUGAR,GRANULATED  
 CINNAMON,GROUND  
 SALT  
 WATER,ICE  
 BUTTER

**Weight**

28-1/8 lbs  
 1-1/2 lbs  
 1-1/4 lbs  
 7 lbs  
 1/8 oz  
 1/4 oz  
 5-1/4 lbs  
 4 oz

**Measure**

100 each  
 1 qts 1/2 cup  
  
 1 gal  
 1/3 tsp  
 1/8 tsp  
 2 qts 2 cup  
 1/2 cup

**Issue**

33-1/8 lbs

**Method**

- 1 Score apples once around middle to prevent bursting. Place apples on pans.
- 2 Mix raisins with finely chopped, unsalted nuts. Fill cavity in center of each apple with 1-2/3 tablespoons of mixture.
- 3 Mix sugar, cinnamon and salt thoroughly.
- 4 Combine with water and butter or margarine. Pour 1-1/2 quart syrup over apples in each pan.
- 5 Using a convection oven, bake at 325 F. for 30 minutes or until tender on low fan, closed vent, basting occasionally.
- 6 Serve each apple with 2 tablespoon of syrup.

**Notes**

- 1 In Step 4, baking time will vary depending on variety and size of apples.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 003 02**  
**BAKED APPLES WITH RAISIN COCONUT FILLING**

**Yield** 100

**Portion** 1 Serving

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
241 cal	58 g	0 g	2 g	2 mg	42 mg	14 mg

**Ingredient**

APPLES, COOKING, FRESH, UNPEELED  
 RAISINS  
 COCONUT, PREPARED, SWEETENED FLAKES  
 SUGAR, GRANULATED  
 CINNAMON, GROUND  
 SALT  
 WATER, ICE  
 BUTTER

**Weight**

28-1/8 lbs  
 1-1/2 lbs  
 9-7/8 oz  
 7 lbs  
 1/8 oz  
 1/4 oz  
 5-1/4 lbs  
 4 oz

**Measure**

100 each  
 1 qts 1/2 cup  
 3 cup  
 1 gal  
 1/3 tsp  
 1/8 tsp  
 2 qts 2 cup  
 1/2 cup

**Issue**

33-1/8 lbs

**Method**

- 1 Score apples once around middle to prevent bursting. Place apples on pans.
- 2 Mix raisins with prepared, sweetened, flaked coconut. Fill cavity in center of each apple with 1 tablespoon of mixture.
- 3 Mix sugar, cinnamon and salt thoroughly.
- 4 Combine with water and butter or margarine. Pour 1-1/2 quart syrup over apples in each pan.
- 5 Using a convection oven, bake at 325 F. for 30 minutes or until tender on low fan, closed vent, basting occasionally.
- 6 Serve each apple with 2 tablespoons of syrup.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 004 00**  
**VANILLA SOFT SERVE ICE CREAM (LIQUID MIX)**

**Yield** 100

**Portion** 3/4 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
101 cal	16 g	3 g	3 g	0 mg	0 mg	84 mg

**Ingredient**

ICE MILK MIX,LIQ,VAN,CHILLED

**Weight**

29-1/4 lbs

**Measure**

3 gal 2 qts

**Issue**

**Method**

- 1 Pour mix into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions.
- 2 Freeze to a temperature of 18 F. to 22 F., about 10 minutes or until product can be drawn with a stiff consistency that will hold a peak.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 004 01**  
**STRAWBERRY SOFT SERVE ICE CREAM (LIQUID MIX)**

**Yield** 100

**Portion** 3/4 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
111 cal	18 g	3 g	3 g	0 mg	1 mg	89 mg

**Ingredient**

FOOD COLOR,RED  
 ICE MILK MIX,LIQ,VAN,CHILLED  
 STRAWBERRIES,FROZEN,THAWED

**Weight**

1/8 oz  
 29-1/4 lbs  
 6-1/2 lbs

**Measure**

1/8 tsp  
 3 gal 2 qts  
 2 qts 3-1/2 cup

**Issue**

**Method**

- 1 Pour mix into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. Crush strawberries; drain. Red food coloring may be added.
- 2 Add strawberry mixture to soft serve mixture. Freeze to a temperature of 18 F. to 22 F., about 10 minutes or until product can be drawn with a stiff consistency that will hold a peak.

**Notes**

- 1 While drawing ice cream, strawberries must be stirred up occasionally from the bottom of freezer hopper.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 004 02**  
**VANILLA MILK SHAKE (LIQUID MIX)**

**Yield** 100

**Portion** 1 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
115 cal	18 g	3 g	4 g	0 mg	1 mg	97 mg

**Ingredient**

ICE MILK MIX,LIQ,VAN,CHILLED  
 WATER,COLD

**Weight**

33-3/8 lbs  
 8-1/3 lbs

**Measure**

3 gal  
 1 gal

**Issue**

**Method**

- 1 Combine liquid milk shake mix and cold water.
- 2 Pour sufficient amount into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration. Prepare according to manufacturer's directions; freeze to a temperature of 27 F. to 30 F.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 004 03**  
**CHOCOLATE MILK SHAKE (LIQUID MIX)**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
130 cal	20 g	4 g	4 g	0 mg	0 mg	108 mg

**Ingredient**

ICE MILK,MIX,LIQ,CHOC,CHILLED

**Weight**

37-5/8 lbs

**Measure**

4 gal 2 qts

**Issue**

**Method**

- 1 Pour mix into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions.
- 2 Freeze to a temperature of 27 F. to 30 F.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 004 04**  
**CHOCOLATE SOFT SERVE ICE CREAM (LIQUID MIX)**

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
101 cal	16 g	3 g	3 g	0 mg	0 mg	84 mg

**Ingredient**

ICE MILK,MIX,LIQ,CHOC,CHILLED

**Weight**

29-1/4 lbs

**Measure**

3 gal 2 qts

**Issue**

**Method**

- 1 Pour mix into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions.
- 2 Freeze to a temperature of 18 F. to 22 F., about 10 minutes, or until product can be drawn with a stiff consistency that will hold a peak.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 005 00**

**FLUFFY FRUIT CUP**

Yield 100

Portion 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
82 cal	20 g	1 g	0 g	0 mg	5 mg	20 mg

**Ingredient**

PINEAPPLE,CANNED,CHUNKS,JUICE PACK,DRAINED  
 CHERRIES,MARASCHINO,WHOLE  
 ORANGE,FRESH,SECTIONS  
 GRAPES,FRESH,CUT IN HALVES  
 BANANA,FRESH,SLICED  
 MARSHMALLOWS,MINIATURE  
 WATER,COLD  
 WHIPPED TOPPING MIX,NONDAIRY,DRY  
 MILK,NONFAT,DRY  
 SUGAR,GRANULATED  
 EXTRACT,VANILLA

**Weight**

7-7/8 lbs  
 1-2/3 lbs  
 4 lbs  
 2-7/8 lbs  
 4-1/3 lbs  
 1 lbs  
 1 lbs  
 1-3/8 oz  
 7/8 oz  
 1/2 oz  
 1/2 oz

**Measure**

1 gal 1/2 qts  
 3 cup  
 2 qts 2-1/8 cup  
 2 qts 1/8 cup  
 3 qts 1-1/8 cup  
 2 qts 1 cup  
 2 cup  
 2 cup  
 1/4 cup 2-1/3 tbsp  
 1 tbsp  
 1 tbsp

**Issue**

5-1/2 lbs  
 3 lbs  
 6-2/3 lbs

**Method**

- 1 Drain pineapple. Drain cherries; cut into halves.
- 2 Combine pineapple, cherries, oranges, grapes, bananas and marshmallows; mix well. Set aside for use in Step 4.
- 3 Pour cold water into mixer bowl; add topping, milk, sugar and vanilla. Whip at low speed for 3 minutes or until thoroughly blended.
- 4 Fold mixed fruit into whipped topping. Mix carefully until thoroughly blended.
- 5 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

YOGURT FRUIT CUP

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
90 cal	21 g	2 g	0 g	1 mg	16 mg	50 mg

**Ingredient**

PINEAPPLE,CANNED,CHUNKS,JUICE PACK,DRAINED  
 CHERRIES,MARASCHINO,WHOLE  
 ORANGE,FRESH,SECTIONS  
 GRAPES,FRESH,CUT IN HALVES  
 BANANA,FRESH,SLICED  
 MARSHMALLOWS,MINIATURE  
 YOGURT,PLAIN,LOWFAT

**Weight**

7-7/8 lbs  
 1-2/3 lbs  
 4 lbs  
 2-7/8 lbs  
 4-1/3 lbs  
 1 lbs  
 4 lbs

**Measure**

1 gal 1/2 qts  
 3 cup  
 2 qts 2-1/8 cup  
 2 qts 1/8 cup  
 3 qts 1-1/8 cup  
 2 qts 1 cup  
 1 qts 3-1/2 cup

**Issue**

5-1/2 lbs  
 3 lbs  
 6-2/3 lbs

**Method**

- 1 Drain pineapple. Drain cherries; cut into halves.
- 2 Combine pineapple, cherries, oranges, grapes, bananas and marshmallows; mix well. Set aside for use in Step 3.
- 3 Fold yogurt into mixed fruit. Mix lightly until just combined.
- 4 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 006 00**

**FRUIT CUP**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
61 cal	16 g	1 g	0 g	0 mg	3 mg	15 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
PEACHES,CANNED,SLICED	6-1/2 lbs	3 qts	
PEARS,CANNED,SLICES	6-1/2 lbs	3 qts	
PINEAPPLE,CANNED,CHUNKS,JUICE PACK,INCL LIQUIDS	6-5/8 lbs	3 qts	
ORANGE,FRESH,CHOPPED	3 lbs	1 qts 3-7/8 cup	4-1/8 lbs
APPLES,FRESH,MEDIUM,UNPEELED,DICED	3-1/2 lbs	3 qts 1/8 cup	4-1/8 lbs

**Method**

- 1 Drain peaches and pears. Reserve juices. Cut fruit into 3/4-inch pieces.
- 2 Combine pineapple, peaches, pears, oranges, apples and juices from all fruit. Mix thoroughly.
- 3 Cover; CCP: Hold for service at 41 F. or lower.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 006 01**

**AMBROSIA**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
85 cal	18 g	1 g	2 g	0 mg	15 mg	16 mg

**Ingredient**

PEACHES,CANNED,SLICED,JUICE PACK,INCL LIQUIDS  
 PEARS,CANNED,JUICE PACK,SLICES,INCL LIQUID  
 PINEAPPLE,CANNED,CRUSHED,JUICE PACK,INCL LIQUIDS  
 ORANGE,FRESH,CHOPPED  
 APPLES,FRESH,MEDIUM,UNPEELED,DICED  
 COCONUT,PREPARED,SWEETENED FLAKES

**Weight**

6-1/2 lbs  
 6-1/2 lbs  
 6-5/8 lbs  
 3-1/8 lbs  
 3-1/3 lbs  
 1 lbs

**Measure**

3 qts  
 3 qts  
 3 qts  
 1 qts 3-7/8 cup  
 3 qts 1/8 cup  
 1 qts 1 cup

**Issue**

4-1/4 lbs  
 3-7/8 lbs

**Method**

- 1 Drain peaches and pears. Reserve juices. Cut fruit into 3/4-inch pieces.
- 2 Combine pineapple, peaches, pears, oranges, apples and sweetened coconut flakes and juices from all fruit. Mix thoroughly.
- 3 Cover. CCP: Hold for service at 41 F. or lower.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 006 02**

**BANANA FRUIT CUP**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
82 cal	21 g	1 g	0 g	0 mg	1 mg	14 mg

**Ingredient**

BANANA,FRESH,SLICED  
 PINEAPPLE,CANNED,CHUNKS,JUICE PACK,INCL LIQUIDS  
 ORANGE,FRESH,CHOPPED  
 APPLES,FRESH,MEDIUM,UNPEELED,DICED

**Weight**

11-1/2 lbs  
 6-5/8 lbs  
 3-1/8 lbs  
 3-1/3 lbs

**Measure**

2 gal 2/3 qts  
 3 qts  
 1 qts 3-7/8 cup  
 3 qts 1/8 cup

**Issue**

17-2/3 lbs  
 4-1/4 lbs  
 3-7/8 lbs

**Method**

- 1 Combine bananas, pineapple, oranges and apples. Mix thoroughly.
- 2 Cover. CCP: Hold for service at 41 F. or lower.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 006 03**

**MELON FRUIT CUP**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
54 cal	14 g	1 g	0 g	0 mg	3 mg	14 mg

**Ingredient**

PEACHES,CANNED,SLICED,JUICE PACK,INCL LIQUIDS  
 PEARS,CANNED,JUICE PACK,SLICES,INCL LIQUID  
 WATERMELON,FRESH,DICED  
 ORANGE,FRESH,SECTIONS,PEELED,DICED  
 APPLES,FRESH,MEDIUM,UNPEELED,DICED

**Weight**

6-1/2 lbs  
 6-1/2 lbs  
 7 lbs  
 3-1/8 lbs  
 3-1/3 lbs

**Measure**

3 qts  
 3 qts  
 1 gal 1-1/4 qts  
 1 qts 3-7/8 cup  
 3 qts 1/8 cup

**Issue**

13-1/2 lbs  
 10-7/8 each  
 3-7/8 lbs

**Method**

- 1 Drain peaches and pears. Reserve juices. Cut fruit into 3/4 inch pieces.
- 2 Seed melon. Combine melon with oranges, peaches, pears, apples and juices from fruit. Mix thoroughly.
- 3 Cover; CCP: Hold for service at 41 F. or lower.

STRAWBERRY FRUIT CUP

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
58 cal	14 g	1 g	0 g	0 mg	3 mg	21 mg

**Ingredient**

PEACHES,CANNED,SLICED,JUICE PACK,INCL LIQUIDS  
 PINEAPPLE,CANNED,CHUNKS,JUICE PACK,INCL LIQUIDS  
 ORANGE,FRESH,SECTIONS,PEELED,DICED  
 STRAWBERRIES,FRESH,SLICED  
 KIWIFRUIT,FRESH,CHOPPED

**Weight**

6-1/2 lbs  
 6-5/8 lbs  
 3-1/8 lbs  
 8-3/4 lbs  
 2-7/8 lbs

**Measure**

3 qts  
 3 qts  
 2 qts  
 1 gal 2 qts  
 1 qts 3-1/4 cup

**Issue**

11 each  
 1 gal 2-3/8 qts  
 3-1/4 lbs

**Method**

- 1 Drain peaches. Reserve juices. Cut fruit into 3/4-inch pieces.
- 2 Combine pineapple, peaches, oranges and juices from all fruit.
- 3 Slice strawberries into quarters. Combine strawberries with fruit mixture; mix thoroughly. Cut kiwi into 3/8-inch slices. Garnish with kiwifruit. Place 1 slice kiwifruit on each portion.
- 4 Cover; CCP: Hold for service at 41 F. or lower.

FRUIT COCKTAIL FRUIT CUP

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
58 cal	15 g	1 g	0 g	0 mg	4 mg	14 mg

**Ingredient**

ORANGE,FRESH,CHOPPED  
 FRUIT COCKTAIL,CANNED,JUICE PACK,INCL LIQUIDS  
 APPLES,FRESH,MEDIUM,UNPEELED,DICED

**Weight**

3-1/8 lbs  
 20-1/4 lbs  
 3-1/3 lbs

**Measure**

1 qts 3-7/8 cup  
 2 gal 1-2/3 qts  
 3 qts 1/8 cup

**Issue**

4-1/4 lbs  
 3-7/8 lbs

**Method**

- 1 Quickly combine apples and oranges with canned fruit cocktail to prevent discoloration; mix thoroughly.
- 2 Cover; CCP: Hold for service at 41 F. or lower.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 006 06**

**SPICED FRUIT CUP**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
58 cal	15 g	0 g	0 g	0 mg	3 mg	18 mg

**Ingredient**

FRUIT COCKTAIL,CANNED,JUICE PACK,INCL LIQUIDS  
 CINNAMON,GROUND  
 NUTMEG,GROUND  
 SUGAR,BROWN,PACKED  
 APPLES,FRESH,MEDIUM,UNPEELED,DICED  
 ORANGE,FRESH,SECTIONS,PEELED,DICED

**Weight**

12-1/2 lbs  
 1/8 oz  
 1/8 oz  
 8-1/2 oz  
 4 lbs  
 5-1/4 lbs

**Measure**

1 gal 2 qts  
 1/8 tsp  
 1/3 tsp  
 1-5/8 cup  
 3 qts 2-1/2 cup  
 3 qts 1-3/8 cup

**Issue**

4-3/4 lbs  
 18-1/3 each

**Method**

- 1 Drain fruit cocktail and reserve juice for Step 2. Combine drained juice with ground cinnamon, ground nutmeg, and packed brown sugar. Bring to a boil; reduce heat; simmer 5 minutes. Chill.
- 2 Combine fruit cocktail, apples and oranges. Pour chilled syrup over fruits; mix lightly.
- 3 Cover; CCP: Hold for service at 41 F. or lower.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 006 07**  
**MANDARIN ORANGE AND PINEAPPLE FRUIT CUP**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
74 cal	19 g	1 g	0 g	0 mg	4 mg	20 mg

**Ingredient**

PINEAPPLE,CANNED,CHUNKS,JUICE PACK,DRAINED  
ORANGES,MANDARIN,CANNED,DRAINED  
CHERRIES,MARASCHINO,HALVES

**Weight**

20-1/4 lbs  
15-1/4 lbs  
1-1/8 lbs

**Measure**

1 gal 3-3/8 qts  
1 gal 3 qts  
2 cup

**Issue**

**Method**

- 1 Combine pineapple and mandarin oranges.
- 2 Top each portion with 1/2 a maraschino cherry, if desired.
- 3 Cover; CCP: Hold for service at 41 F. or lower.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 007 00**

**FRUIT GELATIN**

**Yield** 100

**Portion** 2/3 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
116 cal	28 g	2 g	0 g	0 mg	65 mg	8 mg

**Ingredient**

FRUIT COCKTAIL,CANNED,JUICE PACK,INCL LIQUIDS  
 DESSERT POWDER,GELATIN,STRAWBERRY  
 WATER,BOILING  
 RESERVED LIQUID  
 WATER,COLD

**Weight**

12-1/2 lbs  
 5-1/8 lbs  
 12-1/2 lbs  
 6-1/4 lbs  
 6-1/4 lbs

**Measure**

1 gal 2 qts  
 2 qts 2-1/2 cup  
 1 gal 2 qts  
 3 qts  
 3 qts

**Issue**

**Method**

- 1 Drain fruit; reserve juice for use in Step 3 and fruit for use in Step 5.
- 2 Dissolve gelatin in boiling water.
- 3 Add juice and water; stir to mix well.
- 4 Pour about 1 gallon into each pan. Chill until slightly thickened.
- 5 Fold an equal quantity of fruit into gelatin in each pan. Chill until firm. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 In Step 1, 2 No. 10 cans of the following canned fruit may be used per 100 servings: Canned Fruit Cocktail, Canned Mixed Fruit Chunks, Canned Peaches, quarters or slices, Canned Pears, quarters or slices, Canned Pineapple, chunks or tidbits.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 007 01****BANANA GELATIN**

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
130 cal	32 g	2 g	0 g	0 mg	64 mg	6 mg

**Ingredient**

DESSERT POWDER,GELATIN,STRAWBERRY  
 WATER,BOILING  
 WATER,COLD  
 BANANA,FRESH,SLICED

**Weight**

5-1/8 lbs  
 12-1/2 lbs  
 12-1/2 lbs  
 9-3/4 lbs

**Measure**

2 qts 2-1/2 cup  
 1 gal 2 qts  
 1 gal 2 qts  
 1 gal 3-3/8 qts

**Issue**

15 lbs

**Method**

- 1 Dissolve gelatin in boiling water.
- 2 Add cold water; stir to mix well.
- 3 Pour 1 gallon into each pan. Chill until slightly thickened.
- 4 Fold 2-1/4 quarts of banana into gelatin in each pan. Chill until firm.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 007 02**  
**FRUIT FLAVORED GELATIN**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
90 cal	21 g	2 g	0 g	0 mg	63 mg	3 mg

**Ingredient**

DESSERT POWDER,GELATIN,STRAWBERRY  
 WATER,BOILING  
 WATER,COLD

**Weight**

5-1/8 lbs  
 12-1/2 lbs  
 12-1/2 lbs

**Measure**

2 qts 2-1/2 cup  
 1 gal 2 qts  
 1 gal 2 qts

**Issue**

**Method**

- 1 Dissolve gelatin in boiling water.
- 2 Add water; stir to mix well.
- 3 Pour 1 gallon into each steam table pan. Chill until firm.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 007 03**  
**FRUIT GELATIN (CRUSHED ICE METHOD)**

**Yield** 100

**Portion** 2/3 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
116 cal	28 g	2 g	0 g	0 mg	65 mg	7 mg

**Ingredient**

FRUIT COCKTAIL,CANNED,JUICE PACK,INCL LIQUIDS  
 DESSERT POWDER,GELATIN,STRAWBERRY  
 RESERVED LIQUID  
 ICE CUBES

**Weight**

12-1/2 lbs  
 5-1/8 lbs  
 9-3/8 lbs  
 12-1/2 lbs

**Measure**

1 gal 2 qts  
 2 qts 2-1/2 cup  
 1 gal 1/2 qts  
 3 gal 3-5/8 qts

**Issue**

**Method**

- 1 Drain fruit; reserve juice for use in Step 2 and fruit for use in Step 3.
- 2 Dissolve gelatin in boiling water and juice.
- 3 Crush the ice. Add crushed ice, stirring constantly until ice is melted and gelatin begins to thicken. Add fruit; stir until blended; pour into pans. Chill until firm.

**Notes**

- 1 In Step 1, 2 No. 10 cans of the following canned fruit may be used per 100 servings: Canned Fruit Cocktail, Canned Mixed Fruit Chunks, Canned Peaches, quarters or slices, Canned Pears, quarters or slices, Canned Pineapple, chunks or tidbits.

STRAWBERRY GELATIN

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
117 cal	28 g	2 g	0 g	0 mg	64 mg	14 mg

**Ingredient**

DESSERT POWDER,GELATIN,STRAWBERRY  
 WATER,BOILING  
 STRAWBERRIES,FROZEN,THAWED  
 JUICE,LEMON

**Weight**

5-1/8 lbs  
 14-5/8 lbs  
 16-7/8 lbs  
 4-1/3 oz

**Measure**

2 qts 2-1/2 cup  
 1 gal 3 qts  
 1 gal 3-1/2 qts  
 1/2 cup

**Issue**

**Method**

- 1 Dissolve strawberry flavored gelatin in boiling water.
- 2 Add strawberries and lemon juice to gelatin. Stir until strawberries are completely thawed and separated.
- 3 Pour 5-1/2 quarts of gelatin mixture into each pan. Chill until firm.

DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 007 05

PEACH GELATIN

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
160 cal	39 g	2 g	0 g	0 mg	66 mg	4 mg

**Ingredient**

DESSERT POWDER,GELATIN,ORANGE  
WATER,BOILING  
PEACHES,FROZEN

**Weight**

5-1/8 lbs  
14-5/8 lbs  
16-1/2 lbs

**Measure**

2 qts 2-1/2 cup  
1 gal 3 qts  
1 gal 3-1/2 qts

**Issue**

**Method**

- 1 Dissolve orange flavored gelatin in boiling water.
- 2 Add partially thawed sliced or quartered peaches to orange flavored gelatin. Stir peaches until thawed and separated.
- 3 Pour 5-1/2 quarts into each pan. Chill until firm.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 008 00**

**PEACH CRISP**

**Yield** 100

**Portion** 1 Piece

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
203 cal	32 g	2 g	8 g	0 mg	211 mg	23 mg

**Ingredient**

PEACHES,CANNED,SLICED  
 COOKING SPRAY,NONSTICK  
 SUGAR,GRANULATED  
 FLOUR,WHEAT,GENERAL PURPOSE  
 SALT  
 CINNAMON,GROUND  
 NUTMEG,GROUND  
 FLOUR,WHEAT,GENERAL PURPOSE  
 BAKING POWDER  
 BAKING SODA  
 SALT  
 CEREAL,OATMEAL,ROLLED  
 SUGAR,BROWN,PACKED  
 MARGARINE,SOFTENED

**Weight**

19-2/3 lbs  
 2 oz  
 1 lbs  
 6-5/8 oz  
 1/4 oz  
 1/4 oz  
 1/8 oz  
 1-3/8 lbs  
 1/4 oz  
 1/4 oz  
 5/8 oz  
 1 lbs  
 1-2/3 lbs  
 2 lbs

**Measure**

2 gal 1 qts  
 1/4 cup 1/3 tbsp  
 2-1/4 cup  
 1-1/2 cup  
 1/8 tsp  
 1 tbsp  
 1/3 tsp  
 1 qts 1 cup  
 1/4 tsp  
 1/4 tsp  
 1 tbsp  
 2-7/8 cup  
 1 qts 1-3/8 cup  
 1 qts

**Issue**

**Method**

- 1 Drain fruit; reserve juice.
- 2 Spray each pan with non-stick cooking spray. Arrange about 3 quarts of peaches in each pan. Pour 3 cups reserve juice over peaches in each pan.
- 3 Combine sugar, flour, salt, cinnamon, and nutmeg; sprinkle about 2 cups evenly over peaches in each pan. Stir lightly to moisten flour mixture.
- 4 Combine flour, baking powder, baking soda, salt, rolled oats, brown sugar and margarine; mix only until blended.
- 5 Sprinkle 2-1/2 quarts of mixture over the fruit in each pan.
- 6 Using a convection oven, bake at 350 F. for 30 minutes or until top is lightly browned on low fan, open vent.
- 7 Cut 6 by 9 and serve with serving spoon or spatula.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 008 01**  
**CHERRY CRISP (PIE FILLING COOKIE MIX)**

**Yield** 100

**Portion** 1 Piece

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
215 cal	41 g	1 g	6 g	8 mg	69 mg	30 mg

**Ingredient**

PIE FILLING,CHERRY,PREPARED  
 COOKING SPRAY,NONSTICK  
 COOKIE MIX,OATMEAL  
 MARGARINE,SOFTENED

**Weight**

24-1/2 lbs  
 2 oz  
 4-1/2 lbs  
 1 lbs

**Measure**

3 gal 1/4 qts  
 1/4 cup 1/3 tbsp  
 2 cup

**Issue**

**Method**

- 1 Pour 5-1/2 quarts of prepared pie filling into each pan.
- 2 Combine cookie mix and margarine. Sprinkle half of mixture evenly over cherries in each pan.
- 3 Using a convection oven, bake at 350 F. for 30 minutes or until top is lightly browned on low fan, open vent.
- 4 Cut 6 by 9. Serve with serving spoon or spatula.

## CHERRY CRISP

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
232 cal	39 g	2 g	8 g	0 mg	209 mg	30 mg

**Ingredient**

CHERRIES,CANNED,RED,TART,WATER PACK,INCL LIQUIDS  
 COOKING SPRAY,NONSTICK  
 SUGAR,GRANULATED  
 FLOUR,WHEAT,GENERAL PURPOSE  
 SALT  
 CINNAMON,GROUND  
 NUTMEG,GROUND  
 FLOUR,WHEAT,GENERAL PURPOSE  
 BAKING POWDER  
 BAKING SODA  
 SALT  
 CEREAL,OATMEAL,ROLLED  
 SUGAR,BROWN,PACKED  
 MARGARINE,SOFTENED

**Weight**

24-1/2 lbs  
 2 oz  
 2 lbs  
 6-5/8 oz  
 1/4 oz  
 1/4 oz  
 1/8 oz  
 1-3/8 lbs  
 1/4 oz  
 1/4 oz  
 5/8 oz  
 1 lbs  
 1-2/3 lbs  
 2 lbs

**Measure**

2 gal 3-1/4 qts  
 1/4 cup 1/3 tbsp  
 1 qts 1/2 cup  
 1-1/2 cup  
 1/8 tsp  
 1 tbsp  
 1/3 tsp  
 1 qts 1 cup  
 1/4 tsp  
 1/4 tsp  
 1 tbsp  
 2-7/8 cup  
 1 qts 1-3/8 cup  
 1 qts

**Issue****Method**

- 1 Drain fruit; reserve juice for use in Step 2.
- 2 Lightly spray pans with non-stick cooking spray. Arrange about 3 quarts of cherries in each sprayed pan. Pour 3 cups reserve juice over cherries in each pan.
- 3 Combine sugar, flour, salt, cinnamon, and nutmeg; sprinkle about 2 cups evenly over cherries in each pan. Stir lightly to moisten flour mixture.
- 4 Combine flour, baking powder, baking soda, salt, rolled oats, brown sugar, margarine; mix only until blended.
- 5 Sprinkle 2-1/2 quart mixture over fruit in each pan.
- 6 Using a convection oven, bake at 350 F. for 30 minutes or until top is lightly browned on low fan, open vent.
- 7 Cut 6 by 9 and serve with serving spoon or spatula.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 008 03**  
**PEACH CRISP (PIE FILLING COOKIE MIX)**

**Yield** 100

**Portion** 1 Piece

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
250 cal	51 g	1 g	6 g	8 mg	96 mg	33 mg

**Ingredient**

PIE FILLING,PEACH,PREPARED  
 COOKING SPRAY,NONSTICK  
 COOKIE MIX,OATMEAL  
 MARGARINE,SOFTENED

**Weight**

24-1/2 lbs  
 2 oz  
 4-1/2 lbs  
 1 lbs

**Measure**

3 gal 1/4 qts  
 1/4 cup 1/3 tbsp  
 2 cup

**Issue**

**Method**

- 1 Lightly spray each pan with non-stick cooking spray. Pour about 5-1/2 quarts of pie filling into each sprayed pan.
- 2 Combine canned oatmeal cookie mix with softened margarine; mix until crumbly.
- 3 Sprinkle 2-1/2 quarts of mixture over fruit in each pan.
- 4 Using a convection oven, bake at 350 F. for 30 minutes or until top is lightly browned on low fan, open vent.
- 5 Cut 6 by 9 and serve with serving spoon or spatula.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 008 04**  
**BLUEBERRY CRISP (PIE FILLING COOKIE MIX)**

**Yield** 100

**Portion** 1 Serving

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
219 cal	35 g	1 g	10 g	8 mg	158 mg	44 mg

**Ingredient**

PIE FILLING,BLUEBERRY,PREPARED  
 COOKING SPRAY,NONSTICK  
 COOKIE MIX,OATMEAL  
 MARGARINE,SOFTENED

**Weight**

24-1/2 lbs  
 2 oz  
 4-1/2 lbs  
 2 lbs

**Measure**

2 gal 2-3/8 qts  
 1/4 cup 1/3 tbsp  
 1 qts

**Issue**

**Method**

- 1 Lightly spray each pan with non-stick cooking spray. Pour about 5-1/2 quarts of pie filling into each sprayed pan.
- 2 Combine canned oatmeal cookie mix with margarine; mix until crumbly.
- 3 Sprinkle 2-1/2 quarts of mixture over fruit in each pan.
- 4 Using a convection oven, bake at 350 F. for 30 minutes or until top is lightly browned on low fan, open vent.
- 5 Cut 6 by 9 and serve with serving spoon or spatula.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 010 01**  
**APPLE CRUNCH (APPLE PIE FILLING)**

**Yield** 100

**Portion** 1 Piece

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
231 cal	42 g	2 g	7 g	6 mg	236 mg	18 mg

**Ingredient**

PIE FILLING,APPLE,PREPARED  
 COOKING SPRAY,NONSTICK  
 JUICE,LEMON  
 CAKE MIX,YELLOW  
 COCONUT,PREPARED,SWEETENED FLAKES  
 MARGARINE,SOFTENED

**Weight**

18 lbs  
 2 oz  
 3-1/4 oz  
 5 lbs  
 1 lbs  
 1 lbs

**Measure**

2 gal 1 qts  
 1/4 cup 1/3 tbsp  
 1/4 cup 2-1/3 tbsp  
 1 qts 1 cup  
 2 cup

**Issue**

**Method**

- 1 Spray each pan with non-stick cooking spray. Spread 4-1/2 quarts filling in each sprayed sheet pan. Sprinkle 3 tablespoons of lemon juice on top of mixture in each pan.
- 2 Combine cake mix and coconut; add margarine; mix until crumbly.
- 3 Sprinkle 2-3/4 quarts of mixture over each pan.
- 4 Using a convection oven, bake at 325 F. for 30 minutes or until lightly brown on low fan, open vent.
- 5 Cut 6 by 9.

**Notes**

- 1 In Step 2, 1 pound chopped unsalted nuts may be substituted for coconut per 100 servings.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 010 02**  
**BLUEBERRY CRUNCH (BLUEBERRY PIE FILLING)**

**Yield** 100

**Portion** 1 Serving

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
235 cal	43 g	2 g	7 g	6 mg	249 mg	36 mg

**Ingredient**

PIE FILLING,BLUEBERRY,PREPARED  
 COOKING SPRAY,NONSTICK  
 JUICE,LEMON  
 CAKE MIX,YELLOW  
 COCONUT,PREPARED,SWEETENED FLAKES  
 MARGARINE,SOFTENED

**Weight**

21-1/4 lbs  
 2 oz  
 3-1/4 oz  
 5 lbs  
 1 lbs  
 1 lbs

**Measure**

2 gal 1 qts  
 1/4 cup 1/3 tbsp  
 1/4 cup 2-1/3 tbsp  
 1 qts 1 cup  
 2 cup

**Issue**

**Method**

- 1 Spray each pan with non-stick cooking spray. Spread 4-1/2 quarts of pie filling into each sprayed sheet pan. Sprinkle 3 tablespoons of lemon juice on top of mixture in each pan.
- 2 Combine cake mix and coconut; add margarine; mix until crumbly.
- 3 Sprinkle 2-3/4 quarts of mixture over each pan.
- 4 Using a convection oven, bake at 325 F. for 30 minutes or until lightly browned on low fan, open vent.
- 5 Cut 6 by 9.

**Notes**

- 1 In Step 2, 1 pound chopped unsalted nuts may be substituted for coconut, per 100 servings.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 010 03**  
**CHERRY CRUNCH (CHERRY PIE FILLING)**

**Yield** 100

**Portion** 1 Piece

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
243 cal	44 g	2 g	7 g	6 mg	207 mg	24 mg

**Ingredient**

PIE FILLING,CHERRY,PREPARED  
 COOKING SPRAY, NONSTICK  
 JUICE,LEMON  
 CAKE MIX,YELLOW  
 COCONUT,PREPARED,SWEETENED FLAKES  
 MARGARINE,SOFTENED

**Weight**

18 lbs  
 2 oz  
 3-1/4 oz  
 5 lbs  
 1 lbs  
 1 lbs

**Measure**

2 gal 1 qts  
 1/4 cup 1/3 tbsp  
 1/4 cup 2-1/3 tbsp  
 1 qts 1 cup  
 2 cup

**Issue**

**Method**

- 1 Spray each pan with non-stick cooking spray. Spread 4-1/2 quarts of pie filling into each sprayed sheet pan. Sprinkle 3 tablespoons of lemon juice on top of mixture in each pan.
- 2 Combine cake mix and coconut; add margarine; mix until crumbly.
- 3 Sprinkle 2-3/4 quarts of mixture over each pan.
- 4 Using a convection oven, bake at 325 F. for 30 minutes on low fan, open vent or until lightly browned.
- 5 Cut 6 by 9.

**Notes**

- 1 In Step 2, 1 pound chopped unsalted nuts may be substituted for coconut, per 100 servings.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 010 05**  
**PEACH CRUNCH (PEACH PIE FILLING)**

**Yield** 100

**Portion** 1 Piece

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
269 cal	52 g	2 g	7 g	6 mg	227 mg	26 mg

**Ingredient**

PIE FILLING,PEACH,PREPARED  
 COOKING SPRAY,NONSTICK  
 JUICE,LEMON  
 CAKE MIX,YELLOW  
 COCONUT,PREPARED,SWEETENED FLAKES  
 MARGARINE,SOFTENED

**Weight**

18 lbs  
 2 oz  
 3-1/4 oz  
 5 lbs  
 1 lbs  
 1 lbs

**Measure**

2 gal 1 qts  
 1/4 cup 1/3 tbsp  
 1/4 cup 2-1/3 tbsp  
 1 qts 1 cup  
 2 cup

**Issue**

**Method**

- 1 Spray each pan with non-stick cooking spray. Spread 4-1/2 quart filling in each sprayed sheet pan. Sprinkle 3 tablespoons of lemon juice on top of mixture in each pan.
- 2 Combine cake mix and coconut; add margarine and butter; mix until crumbly.
- 3 Sprinkle 2-3/4 quarts of mixture over each pan.
- 4 Using a convection oven bake at 325 F. for 30 minutes or until lightly browned on low fan, open vent.
- 5 Cut 6 by 9.

**Notes**

- 1 In Step 2, 1 pound chopped unsalted nuts may be used for coconut per 100 servings.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 011 00**

**BANANA SPLIT**

**Yield** 100

**Portion** 1 Each

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
361 cal	53 g	5 g	16 g	30 mg	110 mg	132 mg

**Ingredient**

BANANA,FRESH  
 JUICE,ORANGE  
 ICE CREAM,VANILLA  
 ICE CREAM TOPPING,FUDGE  
 WHIPPED TOPPING,12 OZ CAN  
 PECANS,CHOPPED  
 CHERRIES,MARASCHINO,SLICED

**Weight**

13 lbs  
 1-1/8 lbs  
 15-1/8 lbs  
 8-5/8 lbs  
 1-1/4 lbs  
 8 oz  
 1-1/8 lbs

**Measure**

2 cup  
 3 gal 1 qts  
 3 qts 1 cup  
 2 qts  
 2 cup

**Issue**

20 lbs

**Method**

- 1 Peel and slice bananas lengthwise into quarters; place on pan.
- 2 Pour juice over bananas; cover with waxed paper; refrigerate until ready to serve.
- 3 Make banana splits to order. Place 1/2 cup ice cream in soup bowl. Drain 2 banana quarters; place 1 on each side of ice cream. Ladle 2 tablespoons of topping over ice cream. Top with 1 tablespoon whipped topping, 1 teaspoon chopped pecans and 1/2 maraschino cherry.

**Notes**

- 1 In Step 3, Chocolate Sauce, Recipe No. K 005 00, or Butterscotch, Fudge, Marshmallow, Pineapple, or Strawberry Topping, or Whipped Topping, Recipe No. K 002 00 may be used.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 012 00**  
**VANILLA SOFT SERVE YOGURT (DEHYDRATED)**

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
166 cal	40 g	1 g	0 g	1 mg	71 mg	29 mg

**Ingredient**

YOGURT MIX,DEHYDRATED,VANILLA  
 WATER

**Weight**

10 lbs  
 10 lbs

**Measure**

**Issue**

**Method**

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
- 2 Chill 4 to 24 hours in refrigerator to 35 F. to 40 F.
- 3 Stir until smooth. Pour mixture into top hopper to soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. Freeze to temperature of 18 F. to 22 F., about 10 minutes, or until product can be drawn with a stiff consistency that will hold a peak.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 012 01**  
**CHOCOLATE SOFT SERVE YOGURT (DEHYDRATED)**

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
166 cal	40 g	1 g	1 g	1 mg	169 mg	30 mg

**Ingredient**

YOGURT MIX,DEHYDRATED,CHOCOLATE  
 WATER

**Weight**

10 lbs  
 10 lbs

**Measure**

**Issue**

**Method**

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
- 2 Chill 4 to 24 hours in refrigerator to 35 F. to 40 F.
- 3 Stir until smooth. Pour mixture into top hopper to soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. Freeze to temperature of 18 F. to 22 F., about 10 minutes, or until product can be drawn with a stiff consistency that will hold a peak.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 013 00****TAPIOCA PUDDING**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
119 cal	21 g	3 g	3 g	36 mg	139 mg	92 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,WARM  
 BUTTER  
 TAPIOCA,QUICK-COOKING  
 SUGAR,GRANULATED  
 SALT  
 EGGS,WHOLE,FROZEN  
 EXTRACT,VANILLA

**Weight**

1-1/2 lbs  
 23-1/2 lbs  
 8 oz  
 14-1/3 oz  
 3 lbs  
 5/8 oz  
 1-1/2 lbs  
 1-3/8 oz

**Measure**

2 qts 2 cup  
 2 gal 3-1/4 qts  
 1 cup  
 2-5/8 cup  
 1 qts 2-3/4 cup  
 1 tbsp  
 2-7/8 cup  
 3 tbsp

**Issue****Method**

- 1 Reconstitute milk. Reserve 2 cups for use in Step 3.
- 2 Heat remaining milk in steam jacketed kettle or stock pot to a boil. Add butter or margarine.
- 3 Combine reserved milk with tapioca, sugar, salt, and eggs.
- 4 Add tapioca mixture to hot milk in steam-jacketed kettle or stock pot. Bring to just a boil; reduce heat; cook without boiling, stirring occasionally until slightly thickened, about 5 minutes. The mixture will be thin. Turn off heat; cool in kettle 15 to 20 minutes.
- 5 Add vanilla; blend well. Pour 1 gallon into each pan. Cover surface of pudding with waxed paper. Refrigerate until ready to serve. Mixture will thicken as it cools. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 Garnish with Whipped Topping, Recipe No. K 002 00 and maraschino cherry half (optional).

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 014 00**  
**VANILLA CREAM PUDDING (INSTANT)**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
136 cal	32 g	2 g	0 g	1 mg	503 mg	77 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,COLD  
 DESSERT POWDER,PUDDING,INSTANT,VANILLA

**Weight**

1-1/3 lbs  
 23 lbs  
 6-7/8 lbs

**Measure**

2 qts 3/4 cup  
 2 gal 3 qts  
 1 gal 1/4 qts

**Issue**

**Method**

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape sides and bottom of bowl; whip at medium speed 2 minutes or until smooth.
- 3 Pour 4-1/2 quarts pudding into each pan. Cover surface of pudding with waxed paper.
- 4 Refrigerate at least 1 hour or until ready to serve. Pudding may be garnished with well-drained fruit or whipped topping.  
 CCP: Hold for service at 41 F. or lower.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 014 01**  
**BANANA CREAM PUDDING (INSTANT)**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
134 cal	32 g	2 g	0 g	1 mg	403 mg	63 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,COLD  
 DESSERT POWDER,PUDDING,INSTANT,VANILLA  
 BANANA,FRESH,SLICED

**Weight**

1 lbs  
 18-1/4 lbs  
 5-1/2 lbs  
 6 lbs

**Measure**

1 qts 3 cup  
 2 gal 3/4 qts  
 3 qts 1-1/2 cup  
 1 gal 1/2 qts

**Issue**

9-1/4 lbs

**Method**

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape sides and bottom of bowl; whip at medium speed 2 minutes or until smooth.
- 3 Pour 3-2/3 quarts pudding into each pan. Fold 1-1/2 quarts of banana into each pan. Cover surface of pudding with waxed paper.
- 4 Refrigerate at least 1 hour or until ready to serve. Pudding may be garnished with well-drained fruit or whipped topping. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 To prevent discoloration, slice bananas just before adding to pudding.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 014 02**  
**COCONUT CREAM PUDDING (INSTANT)**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
178 cal	36 g	2 g	3 g	1 mg	525 mg	78 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,COLD  
 DESSERT POWDER,PUDDING,INSTANT,VANILLA  
 COCONUT,PREPARED,SWEETENED FLAKES

**Weight**

1-1/3 lbs  
 23 lbs  
 6-7/8 lbs  
 1-7/8 lbs

**Measure**

2 qts 3/4 cup  
 2 gal 3 qts  
 1 gal 1/4 qts  
 2 qts 1 cup

**Issue**

**Method**

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape sides and bottom of bowl; whip at medium speed 2 minutes or until smooth.
- 3 Pour 4-1/2 quarts pudding into each pan. Fold coconut into pudding. Cover surface of pudding with waxed paper.
- 4 Refrigerate at least 1 hour or until ready to serve. Pudding may be garnished with well drained fruit or whipped topping. CCP: Hold for service at 41 F. or lower.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 014 03**  
**PINEAPPLE CREAM PUDDING (INSTANT)**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
128 cal	31 g	2 g	0 g	1 mg	403 mg	66 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,COLD  
 DESSERT POWDER,PUDDING,INSTANT,VANILLA  
 PINEAPPLE,CANNED,CRUSHED,JUICE PACK,DRAINED

**Weight**

1 lbs  
 18-1/4 lbs  
 5-1/2 lbs  
 7-1/4 lbs

**Measure**

1 qts 3 cup  
 2 gal 3/4 qts  
 3 qts 1-1/2 cup  
 1 #10cn

**Issue**

**Method**

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add vanilla dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape sides and bottom of bowl; whip at medium speed 2 minutes or until smooth.
- 3 Pour 3-2/3 quarts of pudding into each pan. Fold drained pineapple into pudding. Cover surface of pudding with waxed paper.
- 4 Refrigerate at least 1 hour or until ready to serve. Pudding may be garnished with well-drained fruit or whipped topping. CCP: Hold for service at 41 F. or lower.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 014 04**  
**BUTTERSCOTCH CREAM PUDDING (INSTANT)**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
136 cal	32 g	2 g	0 g	1 mg	485 mg	79 mg

**Ingredient**

MILK,NONFAT,DRY

WATER,COLD

DESSERT POWDER,PUDDING,INSTANT,BUTTERSCOTCH

**Weight**

1-1/3 lbs

23 lbs

6-7/8 lbs

**Measure**

2 qts 3/4 cup

2 gal 3 qts

**Issue**

**Method**

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add butterscotch dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape sides and bottom of bowl; whip at medium speed 2 minutes or until smooth.
- 3 Pour 4-1/2 quarts pudding into each pan. Cover surface of pudding with waxed paper.
- 4 Refrigerate at least 1 hour or until ready to serve. Pudding may be garnished with well-drained fruit or whipped topping. CCP: Hold for service at 41 F. or lower.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 014 05**  
**CHOCOLATE CREAM PUDDING (INSTANT)**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
128 cal	30 g	3 g	1 g	1 mg	465 mg	81 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,COLD  
 DESSERT POWDER,PUDDING,INSTANT,CHOCOLATE

**Weight**

1-1/3 lbs  
 22-1/4 lbs  
 6-5/8 lbs

**Measure**

2 qts 3/4 cup  
 2 gal 2-2/3 qts  
 1 gal 3/8 qts

**Issue**

**Method**

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add chocolate dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape sides and bottom of bowl; whip at medium speed 2 minutes or until smooth.
- 3 Pour 4-1/2 quarts pudding into each pan. Cover surface of pudding with waxed paper.
- 4 Refrigerate at least 1 hour or until ready to serve. Pudding may be garnished with well-drained fruit or whipped topping. CCP: Hold for service at 41 F. or lower.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 015 00**

**BAKED RICE PUDDING**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
173 cal	30 g	4 g	4 g	48 mg	156 mg	62 mg

**Ingredient**

RICE, LONG GRAIN  
 WATER, COLD  
 SALT  
 MILK, NONFAT, DRY  
 WATER, WARM  
 EGGS, WHOLE, FROZEN  
 MARGARINE, MELTED  
 SUGAR, GRANULATED  
 EXTRACT, VANILLA  
 CINNAMON, GROUND  
 NUTMEG, GROUND  
 COOKING SPRAY, NONSTICK  
 RAISINS

**Weight**

3-1/4 lbs  
 12-1/2 lbs  
 3/4 oz  
 10-3/4 oz  
 11-1/2 lbs  
 2-3/8 lbs  
 12 oz  
 2 lbs  
 1-3/8 oz  
 1/4 oz  
 1/8 oz  
 2 oz  
 1-7/8 lbs

**Measure**

2 qts  
 1 gal 2 qts  
 1 tbsp  
 1 qts 1/2 cup  
 1 gal 1-1/2 qts  
 1 qts 1/2 cup  
 1-1/2 cup  
 3 tbsp  
 1 tbsp  
 1/8 tsp  
 1/4 cup 1/3 tbsp  
 1 qts 2 cup

**Issue**

**Method**

- 1 Combine rice, water, and salt. Bring to a boil, stirring occasionally. Reduce heat; cover tightly; simmer 20 to 25 minutes or until water is absorbed.
- 2 Reconstitute milk; add eggs, margarine or butter, sugar, vanilla, cinnamon and nutmeg; blend thoroughly.
- 3 Spray each pan with non-stick cooking spray. Place 1-3/4 quarts of cooked, cooled rice and 1-1/2 cup of raisins in each sprayed pan. Blend thoroughly.
- 4 Pour 2 quarts egg mixture over rice-raisin mixture in each pan.
- 5 Using a convection oven, bake at 325 F. 30 to 35 minutes or until lightly browned on low fan, open vent and a knife inserted in center comes out clean.
- 6 Cover, refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 7 Cut 4 by 6.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 015 01**  
**BAKED RICE PUDDING (FROZEN EGGS AND EGG WHITES)**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
168 cal	30 g	4 g	4 g	24 mg	157 mg	59 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
RICE, LONG GRAIN	3-1/4 lbs	2 qts	
WATER, COLD	12-1/2 lbs	1 gal 2 qts	
SALT	3/4 oz	1 tbsp	
MILK, NONFAT, DRY	10-3/4 oz	1 qts 1/2 cup	
WATER, WARM	11-1/2 lbs	1 gal 1-1/2 qts	
EGGS, WHOLE, FROZEN	1-1/4 lbs	2-1/4 cup	
EGG WHITES	1-1/4 lbs	2-1/4 cup	
MARGARINE, MELTED	12 oz	1-1/2 cup	
SUGAR, GRANULATED	2 lbs	1 qts 1/2 cup	
EXTRACT, VANILLA	1-3/8 oz	3 tbsp	
CINNAMON, GROUND	1/4 oz	1 tbsp	
NUTMEG, GROUND	1/8 oz	1/8 tsp	
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
RAISINS	1-7/8 lbs	1 qts 2 cup	

**Method**

- 1 Combine rice, water, and salt. Bring to a boil, stirring occasionally. Reduce heat; cover tightly; simmer 20 to 25 minutes or until water is absorbed.
- 2 Reconstitute milk; add eggs, egg whites, margarine or butter, sugar, vanilla, cinnamon and nutmeg; blend thoroughly.
- 3 Spray each pan with non-stick cooking spray. Place 1-3/4 quarts cooked cooled rice and 1-1/2 cups raisins in each sprayed pan. Blend thoroughly.
- 4 Pour 2 quarts egg mixture over rice-raisin mixture in each pan.
- 5 Using a convection oven, bake 30 to 35 minutes in 325 F. oven or until lightly browned on low fan, open vent and a knife inserted in center comes out clean.
- 6 Cover, refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 7 Cut 4 by 6.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 016 00**

**BREAD PUDDING**

**Yield** 100

**Portion** 2/3 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
205 cal	34 g	5 g	6 g	30 mg	310 mg	93 mg

**Ingredient**

BREAD,WHITE,CUBED  
 COOKING SPRAY, NONSTICK  
 MARGARINE,MELTED  
 EGGS,WHOLE,FROZEN  
 EGG WHITES,FROZEN,THAWED  
 SUGAR,GRANULATED  
 SALT  
 NUTMEG,GROUND  
 EXTRACT,VANILLA  
 MILK, NONFAT, DRY  
 WATER, WARM  
 RAISINS

**Weight**

4-1/8 lbs  
 2 oz  
 1 lbs  
 1-1/2 lbs  
 1-1/2 lbs  
 2-2/3 lbs  
 1 oz  
 1/4 oz  
 1-7/8 oz  
 1 lbs  
 18-3/4 lbs  
 2-7/8 lbs

**Measure**

3 gal 1-1/2 qts  
 1/4 cup 1/3 tbsp  
 2 cup  
 2-3/4 cup  
 2-3/4 cup  
 1 qts 2 cup  
 1 tbsp  
 1 tbsp  
 1/4 cup 1/3 tbsp  
 1 qts 3 cup  
 2 gal 1 qts  
 2 qts 1 cup

**Issue**

**Method**

- 1 Spray each pan with non-stick cooking spray. Place 4-1/2 quarts bread in each sprayed steam table pan. Pour margarine or butter over bread cubes and toss lightly. Toast in oven until light brown.
- 2 Add sugar, salt, nutmeg, and vanilla to eggs; blend thoroughly.
- 3 Reconstitute milk; combine with egg mixture. Pour 1 gallon over bread cubes in each pan.
- 4 Add 3 cups raisins to each pan.
- 5 Bake at 350 F. for 15 minutes: stir to distribute the raisins. Bake 45 minutes or until firm.
- 6 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 7 Cut 4 by 8.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 016 01**  
**CHOCOLATE CHIP BREAD PUDDING**

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
218 cal	30 g	6 g	9 g	32 mg	318 mg	106 mg

**Ingredient**

BREAD,WHITE,CUBED  
 COOKING SPRAY,NONSTICK  
 MARGARINE,MELTED  
 EGGS,WHOLE,FROZEN  
 EGG WHITES  
 SUGAR,GRANULATED  
 SALT  
 NUTMEG,GROUND  
 EXTRACT,VANILLA  
 MILK,NONFAT,DRY  
 WATER,WARM  
 CHOCOLATE,COOKING CHIPS,SEMISWEET

**Weight**

4-1/8 lbs  
 2 oz  
 1 lbs  
 1-1/2 lbs  
 1-1/2 lbs  
 2-2/3 lbs  
 1 oz  
 1/4 oz  
 1-7/8 oz  
 1 lbs  
 18-3/4 lbs  
 2-1/4 lbs

**Measure**

3 gal 1-1/2 qts  
 1/4 cup 1/3 tbsp  
 2 cup  
 2-3/4 cup  
 2-3/4 cup  
 1 qts 2 cup  
 1 tbsp  
 1 tbsp  
 1/4 cup 1/3 tbsp  
 1 qts 3 cup  
 2 gal 1 qts  
 1 qts 2-1/8 cup

**Issue**

**Method**

- 1 Spray each pan with non-stick cooking spray. Place 4-1/2 quarts bread in each sprayed steam table pan. Pour margarine or butter over bread cubes, toss lightly. Toast in oven until light brown.
- 2 Add sugar, salt, nutmeg, and vanilla to eggs; blend thoroughly.
- 3 Reconstitute milk; combine with egg mixture. Pour 1 gallon over bread cubes in each pan.
- 4 Add 12 ounces of chocolate chips to each pan.
- 5 Bake 1 hour or until firm in 350 F. oven.
- 6 Cover; CCP: Hold for service at 41 F. or lower.
- 7 Cut 4 by 8.

**COCONUT BREAD PUDDING**

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
208 cal	28 g	5 g	8 g	30 mg	331 mg	88 mg

**Ingredient**

COOKING SPRAY, NONSTICK  
 BREAD, WHITE, CUBED  
 COCONUT, PREPARED, SWEETENED FLAKES  
 MARGARINE, MELTED  
 EGGS, WHOLE, FROZEN  
 EGG WHITES  
 SUGAR, GRANULATED  
 SALT  
 NUTMEG, GROUND  
 EXTRACT, VANILLA  
 MILK, NONFAT, DRY  
 WATER, WARM

**Weight**

2 oz  
 4-1/8 lbs  
 1-7/8 lbs  
 1 lbs  
 1-1/2 lbs  
 1-1/2 lbs  
 2-2/3 lbs  
 1 oz  
 1/4 oz  
 1-7/8 oz  
 1 lbs  
 18-3/4 lbs

**Measure**

1/4 cup 1/3 tbsp  
 3 gal 1-1/2 qts  
 2 qts 1 cup  
 2 cup  
 2-3/4 cup  
 2-3/4 cup  
 1 qts 2 cup  
 1 tbsp  
 1 tbsp  
 1/4 cup 1/3 tbsp  
 1 qts 3 cup  
 2 gal 1 qts

**Issue**

**Method**

- 1 Lightly spray each pan with non-stick cooking spray. Place 4-1/2 quarts bread in each pan. Pour margarine over bread cubes; toss flaked coconut with bread cubes. Toast in oven until lightly brown.
- 2 Add sugar, salt, nutmeg, and vanilla to eggs; blend thoroughly.
- 3 Reconstitute milk; combine with egg mixture. Pour 1 gallon over bread cubes in each pan.
- 4 Bake 1 hour or until firm in 350 F. oven.
- 5 Cover; CCP: Hold for service at 41 F. or lower.
- 6 Cut 4 by 8.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 017 00**

**CREAM PUFFS**

**Yield** 100

**Portion** 1 Each

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
139 cal	10 g	3 g	10 g	90 mg	121 mg	14 mg

**Ingredient**

BUTTER  
 WATER,BOILING  
 FLOUR,WHEAT,GENERAL PURPOSE  
 SALT  
 EGGS,WHOLE,FROZEN  
 COOKING SPRAY,NONSTICK

**Weight**

2 lbs  
 4-1/8 lbs  
 2-3/4 lbs  
 1/4 oz  
 3-5/8 lbs  
 2 oz

**Measure**

1 qts  
 2 qts  
 2 qts 2 cup  
 1/8 tsp  
 1 qts 2-5/8 cup  
 1/4 cup 1/3 tbsp

**Issue**

**Method**

- 1 Combine butter or margarine and water; bring to a boil.
- 2 Add flour and salt all at once, stirring rapidly. Cook 2 minutes or until mixture leaves sides of pan and forms a ball.
- 3 Remove from heat; place in mixer bowl. Cool slightly.
- 4 Add eggs, while beating at high speed, using a flat paddle. Beat until mixture is thick and shiny.
- 5 Spray each pan with non-stick cooking spray. Drop 2-1/2 tablespoons of batter in rows, 2 inches apart on sprayed pans.
- 6 Bake 10 minutes at 400 F.; reduce oven temperature to 350 F.; bake 30 minutes longer or until firm. Turn off oven.
- 7 Open oven door slightly; leave puffs in oven 8 to 10 minutes to dry out after baking. Shells should be slightly moist inside.
- 8 Using a pastry tube, fill shells. See Note 1.
- 9 CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 Fill shells with 2/3 recipe Vanilla Cream Pudding Recipe No. J 014 00, 1 recipe Whipped Topping Recipe No. K 002 00, or commercial prepared hard ice cream may be used. Fill shells with 1/3 cup filling. Sprinkle with sifted powdered sugar or cover with Chocolate Glaze Frosting, Recipe No. G 024 00.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 017 01**

**ECLAIRS**

**Yield** 100

**Portion** 1 Each

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
139 cal	10 g	3 g	10 g	90 mg	121 mg	14 mg

**Ingredient**

BUTTER  
 WATER,BOILING  
 FLOUR,WHEAT,GENERAL PURPOSE  
 SALT  
 EGGS,WHOLE,FROZEN  
 COOKING SPRAY,NONSTICK

**Weight**

2 lbs  
 4-1/8 lbs  
 2-3/4 lbs  
 1/4 oz  
 3-5/8 lbs  
 2 oz

**Measure**

1 qts  
 2 qts  
 2 qts 2 cup  
 1/8 tsp  
 1 qts 2-5/8 cup  
 1/4 cup 1/3 tbsp

**Issue**

**Method**

- 1 Combine butter and water; bring to a boil.
- 2 Add flour and salt all at once stirring rapidly. Cook 2 minutes or until mixture leaves the sides of the pan and forms a ball.
- 3 Remove from heat; place in mixer bowl. Cool slightly.
- 4 Add eggs, while beating at high speed, using a flat paddle. Beat until mixture is thick and shiny.
- 5 Spray each pan with non-stick cooking spray. Use a pastry bag or drop 2-1/2 tablespoons of batter 2 to 6 inches apart on sprayed pans; spread each mound into a 1x4-1/2 inch rectangle, rounding sides or piling batter on top.
- 6 Bake at 400 F. for 10 minutes; reduce oven temperature to 350 F. ; bake 30 minutes longer or until firm. Turn off oven.
- 7 Open oven door slightly; leave puffs in oven 8 to 10 minutes to dry out after baking. Shells should be slightly moist inside.
- 8 Using a pastry tube, fill shells. See Note 1.
- 9 Refrigerate filled shells until served.

**Notes**

- 1 Fill shells with 2/3 recipe Vanilla Cream Pudding Recipe No. J 014 00, 1 recipe Whipped Topping Recipe No. K 002 00, or commercial prepared hard ice cream may be used. Fill shells with 1/3 cup filling. Sprinkle with sifted powdered sugar or cover with Chocolate Glaze Frosting, Recipe No. G 024 00.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 018 00****VANILLA CREAM PUDDING**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
154 cal	25 g	3 g	5 g	58 mg	193 mg	58 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,WARM  
 SUGAR,GRANULATED  
 SALT  
 CORNSTARCH  
 SUGAR,GRANULATED  
 WATER  
 EGGS,WHOLE,FROZEN  
 BUTTER  
 EXTRACT,VANILLA

**Weight**

13-3/4 oz  
 15-2/3 lbs  
 2 lbs  
 1 oz  
 1-1/8 lbs  
 2 lbs  
 5-1/4 lbs  
 2-3/8 lbs  
 1 lbs  
 2-3/4 oz

**Measure**

1 qts 1-3/4 cup  
 1 gal 3-1/2 qts  
 1 qts 1/2 cup  
 1 tbsp  
 1 qts  
 1 qts 1/2 cup  
 2 qts 2 cup  
 1 qts 1/2 cup  
 2 cup  
 1/4 cup 2-1/3 tbsp

**Issue****Method**

- 1 Reconstitute milk. Add sugar and salt. Heat to just below boiling. DO NOT BOIL.
- 2 Combine cornstarch, sugar, and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes or until thickened.
- 3 Stir 1 quart of hot mixture into eggs. Slowly pour egg mixture into remaining hot milk mixture; heat to boiling, stirring constantly. Cook about 2 minutes longer. Remove from heat.
- 4 Add butter or margarine and vanilla; stir until well blended.
- 5 Pour 1 gallon of pudding into each pan. Cover surface of pudding with waxed paper.
- 6 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 Pudding will curdle if boiled or subjected to prolonged intense heat.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 018 01**  
**CHOCOLATE CREAM PUDDING**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
181 cal	36 g	2 g	4 g	11 mg	180 mg	56 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,WARM  
 SUGAR,GRANULATED  
 SALT  
 COCOA  
 CORNSTARCH  
 SUGAR,GRANULATED  
 WATER  
 BUTTER  
 EXTRACT,VANILLA

**Weight**

13-3/4 oz  
 15-2/3 lbs  
 4 lbs  
 1 oz  
 12-1/8 oz  
 1-1/8 lbs  
 2 lbs  
 5-1/4 lbs  
 1 lbs  
 2-3/4 oz

**Measure**

1 qts 1-3/4 cup  
 1 gal 3-1/2 qts  
 2 qts 1 cup  
 1 tbsp  
 1 qts  
 1 qts  
 1 qts 1/2 cup  
 2 qts 2 cup  
 2 cup  
 1/4 cup 2-1/3 tbsp

**Issue**

**Method**

- 1 Reconstitute milk. Add sugar and salt. Heat to just below boiling. DO NOT BOIL.
- 2 Combine cocoa with cornstarch, sugar, and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat stirring constantly, about 10 minutes or until thickened.
- 3 Add butter or margarine and vanilla; stir until well blended.
- 4 Pour 1 gallon of pudding into each pan. Cover surface of pudding with waxed paper.
- 5 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 Pudding will curdle if boiled or subjected to prolonged intense heat.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 020 00**

**CREAMY RICE PUDDING**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
170 cal	30 g	3 g	4 g	49 mg	254 mg	63 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
RICE, LONG GRAIN	2-2/3 lbs	1 qts 2-1/2 cup	
WATER, BOILING	6-3/4 lbs	3 qts 1 cup	
SALT	5/8 oz	1 tbsp	
SUGAR, GRANULATED	2 lbs	1 qts 1/2 cup	
CORNSTARCH	7-7/8 oz	1-3/4 cup	
MILK, NONFAT, DRY	12 oz	1 qts 1 cup	
SALT	1 oz	1 tbsp	
CINNAMON, GROUND	1/8 oz	1/8 tsp	
NUTMEG, GROUND	1/8 oz	1/8 tsp	
WATER, WARM	7-1/3 lbs	3 qts 2 cup	
EGGS, WHOLE, FROZEN	2 lbs	3-3/4 cup	
WATER, BOILING	6-1/4 lbs	3 qts	
BUTTER	14 oz	1-3/4 cup	
EXTRACT, VANILLA	1-3/8 oz	3 tbsp	
RAISINS	1-7/8 lbs	1 qts 2 cup	
CINNAMON, GROUND	1/8 oz	1/3 tsp	

**Method**

- 1 Cook rice in boiling, salted water 20 to 25 minutes or until tender. Cover; set aside for use in Step 6.
- 2 In a steam jacketed kettle, combine sugar, cornstarch, milk, salt, cinnamon, and nutmeg; mix until well blended.
- 3 Add water to dry mixture; stir until smooth.
- 4 Add eggs; blend well.
- 5 Slowly add water to egg mixture, stirring with a wire whip. Cook until thickened, stirring constantly.
- 6 Turn off heat; add cooked rice, butter or margarine, vanilla, and raisins.
- 7 Pour 1 gallon of pudding into each pan.
- 8 Sprinkle cinnamon or nutmeg over pudding in each pan.
- 9 Cover surface of pudding with waxed paper. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 Pudding may be served hot. Omit Step 9.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 021 00**  
**FLUFFY PINEAPPLE RICE CUP**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
140 cal	22 g	2 g	6 g	0 mg	56 mg	22 mg

**Ingredient**

WATER,COLD  
 RICE, LONG GRAIN  
 SALT  
 OIL,SALAD  
 PINEAPPLE,CANNED,CRUSHED  
 CHERRIES,MARASCHINO,CHOPPED,DRAINED  
 RESERVED LIQUID  
 WHIPPED TOPPING MIX,NONDAIRY,DRY  
 MILK,NONFAT,DRY  
 EXTRACT,VANILLA  
 MARSHMALLOWS,MINIATURE  
 COCONUT,PREPARED,SWEETENED FLAKES

**Weight**

3-1/8 lbs  
 1-1/4 lbs  
 1/4 oz  
 1/2 oz  
 6-5/8 lbs  
 8-7/8 oz  
 3-7/8 lbs  
 2 lbs  
 3-1/4 oz  
 1-7/8 oz  
 1-1/4 lbs  
 1 lbs

**Measure**

1 qts 2 cup  
 3 cup  
 1/8 tsp  
 1 tbsp  
 3 qts  
 1 cup  
 1 qts 3-1/2 cup  
 2 gal 3-1/4 qts  
 1-3/8 cup  
 1/4 cup 1/3 tbsp  
 2 qts 3 cup  
 1 qts 1 cup

**Issue**

**Method**

- 1 Combine water, rice, salt and salad oil; bring to a boil. Stir occasionally.
- 2 Cover tightly; simmer 20 to 25 minutes. DO NOT STIR.
- 3 Remove from heat and refrigerate for use in Step 5.
- 4 Drain pineapple; reserve juice for use in Step 6.
- 5 Combine rice, pineapple and cherries. Refrigerate for use in Step 7.
- 6 Pour reserved juice and water into mixer bowl; add topping, milk and vanilla. Using whip at low speed, whip 3 minutes or until thoroughly blended. Scrape down bowl. Whip at high speed 5 to 10 minutes or until stiff peaks form.
- 7 Combine rice mixture and marshmallows and coconut. Mix thoroughly. Fold in whipped topping. Mix lightly.
- 8 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 022 00**  
**BREAKFAST BREAD PUDDING**

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
206 cal	39 g	7 g	3 g	1 mg	300 mg	99 mg

**Ingredient**

COOKING SPRAY, NONSTICK  
 PEACHES, CANNED, QUARTERS, DICED, DRAINED  
 BREAD, WHITE, CUBED  
 MILK, NONFAT, DRY  
 EGG SUBSTITUTE, PASTEURIZED  
 WATER, WARM  
 SUGAR, BROWN, PACKED  
 EXTRACT, VANILLA  
 SALT  
 CINNAMON, GROUND  
 GINGER, GROUND  
 CEREAL, GRANOLA, TOASTED OAT MIX, LOW FAT

**Weight**

2 oz  
 8-3/4 lbs  
 4-1/8 lbs  
 15 oz  
 3 lbs  
 15-2/3 lbs  
 1-3/8 lbs  
 1-7/8 oz  
 7/8 oz  
 1/4 oz  
 1/8 oz  
 4-5/8 lbs

**Measure**

1/4 cup 1/3 tbsp  
 1 gal  
 3 gal 1-1/2 qts  
 1 qts 2-1/4 cup  
 1 qts 1-1/2 cup  
 1 gal 3-1/2 qts  
 1 qts 3/8 cup  
 1/4 cup 1/3 tbsp  
 1 tbsp  
 1 tbsp  
 1/3 tsp  
 1 gal 3/4 qts

**Issue**

**Method**

- 1 Lightly spray steam table pans with non-stick cooking spray. Place 1 quart peaches and 3-1/2 quarts bread in each pan. Mix lightly.
- 2 Reconstitute milk; add egg substitute, brown sugar, vanilla, salt, cinnamon, and ginger to milk, blend thoroughly.
- 3 Pour 2-1/2 quarts egg mixture over bread mixture in each pan.
- 4 Evenly distribute 4-3/4 cups granola on top of each pan.
- 5 Using a convection oven, bake 30 minutes at 325 F. or until lightly browned and a knife inserted in center comes out clean on low fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 CCP: Hold for service at 140 F. or higher.
- 7 Cut 4 by 6.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 023 00**  
**BAKED CINNAMON APPLE SLICES**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
106 cal	26 g	0 g	1 g	0 mg	4 mg	8 mg

**Ingredient**

APPLES,CANNED,SLICED  
 EXTRACT,VANILLA  
 SUGAR,GRANULATED  
 CINNAMON,GROUND  
 NUTMEG,GROUND  
 SUGAR,GRANULATED  
 CINNAMON,GROUND

**Weight**

27-3/4 lbs  
 2-1/2 oz  
 3-1/2 oz  
 1/2 oz  
 1/8 oz  
 14-1/8 oz  
 1/4 oz

**Measure**

3 gal 2 qts  
 1/4 cup 1-2/3 tbsp  
 1/2 cup  
 2 tbsp  
 1/4 tsp  
 2 cup  
 1 tbsp

**Issue**

**Method**

- 1 Blend sugar, cinnamon, and nutmeg. Combine with apples and vanilla. Place 3-1/3 quarts mixture in each pan.
- 2 Blend 2nd sugar and cinnamon. Sprinkle 1/2 cup evenly over apples in each pan.
- 3 Using a convection oven, bake at 375 F. for 20 minutes or until mixture begins to simmer and sugar begins to brown on high fan, open vent. CCP: Hold at 140 F. or higher for service.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 500 00**  
**BREAD PUDDING WITH HARD SAUCE**

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
243 cal	43 g	5 g	6 g	1 mg	206 mg	54 mg

**Ingredient**

**Weight**

**Measure**

**Issue**

BREAD,WHITE,CUBED		3 gal 3 qts	
APPLES,COOKING,FRESH,PARED,CHOPPED	1-2/3 lbs	1 qts 3 cup	2-1/8 lbs
RAISINS	1-7/8 lbs	1 qts 2 cup	
EGG SUBSTITUTE,PASTEURIZED	3-1/3 lbs	1 qts 2 cup	
MILK,NONFAT,DRY	3-5/8 oz	1-1/2 cup	
WATER	3-7/8 lbs	1 qts 3-1/2 cup	
MARGARINE	1 lbs	2 cup	
SUGAR,GRANULATED	3-1/2 lbs	2 qts	
NUTMEG,GROUND	1/2 oz	2 tbsp	
EXTRACT,VANILLA	7/8 oz	2 tbsp	
CINNAMON,GROUND	1/2 oz	2 tbsp	
WATER	8-1/3 oz	1 cup	
SUGAR,GRANULATED	1-3/4 lbs	1 qts	
FLAVORING,RUM	2-3/4 oz	1/4 cup 2-1/3 tbsp	
MARGARINE	4 oz	1/2 cup	
EGG SUBSTITUTE,PASTEURIZED	11-3/4 oz	1-3/8 cup	

**Method**

- 1 Preheat oven to 350 F. Place bread in steam table pans.
- 2 Combine apples and raisins. Divide apples and raisins evenly among pans.
- 3 Reconstitute milk. Combine margarine, egg substitute, sugar, nutmeg, vanilla, cinnamon, and milk. Pour over bread and fruit. Fold lightly. Bake 20 to 30 minutes until set.
- 4 In medium saucepan, heat water, sugar, and extract until sugar is dissolved. Add margarine a little at a time until melted and combined. Temper the eggs with hot mixture, then add eggs. Stir and heat until sauce thickens slightly. Pour sauce over pudding. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 504 00**

**BAKED BANANAS**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
169 cal	44 g	1 g	0 g	0 mg	4 mg	13 mg

**Ingredient**

SUGAR,BROWN,LIGHT  
 WATER  
 HONEY  
 BANANA,FRESH

**Weight**

1-3/8 lbs  
 2-1/8 lbs  
 3 lbs  
 25 lbs

**Measure**

1 qts 3/8 cup  
 1 qts  
 1 qts

**Issue**

38-1/2 lbs

**Method**

- 1 Heat brown sugar, water, and honey in a saucepan over low heat until sugar is dissolved, about 5 minutes.
- 2 Cut bananas in half crosswise. Place 25 halves into each steam table pan. Pour 3/4 cup of syrup over each pan of bananas.
- 3 Using a convection oven, bake at 350 F. for 10 minutes until lightly browned.
- 4 Serve with sauce. CCP: Hold for service at 140 F. or higher.